

What is claimed is:

1. A frozen dough product, comprising an unproofed frozen dough product comprising a leavening agent, wherein said dough product is contained in an atmosphere enriched in a carbon dioxide concentration in an amount sufficient to enhance proofing of the frozen dough product as compared to a like frozen dough product not contained in an atmosphere enriched in carbon dioxide.
2. The frozen dough product of claim 1, wherein said dough product is contained in an atmosphere enriched in a carbon dioxide concentration of at least about 50 percent by volume.
3. The frozen dough product of claim 1, wherein said atmosphere is enriched in a carbon dioxide concentration of at least about 75 percent by volume.
4. The frozen dough product of claim 1, wherein said atmosphere is enriched in a carbon dioxide concentration of at least about 90 percent by volume.
5. The frozen dough product of claim 1, wherein said leavening agent comprises yeast.
6. The frozen dough product of claim 5, wherein said frozen dough has undergone a preliminary fermentation prior to being frozen.
7. The frozen dough product of claim 1, wherein said leavening agent comprises a chemical leavening agent.
8. The frozen dough product of claim 7, wherein said chemical leavening agent is a mixture of sodium bicarbonate and glucono-delta-lactone.
9. The frozen dough product of claim 1, wherein said frozen dough product is a bread.

10. The frozen dough product of claim 1, wherein said frozen dough product is a roll.

11. The frozen dough product of claim 1, wherein said frozen dough product is a pastry.

12. The frozen dough product of claim 1, wherein said frozen dough product is a laminated dough.

13. The frozen dough product of claim 1, wherein said frozen dough product is a non-laminated dough.

14. A method of making the frozen dough product of claim 1, comprising:

- a. preparing a dough product comprising a leavening agent;
- b. packaging said dough product in an atmosphere enriched in a carbon dioxide concentration in an amount sufficient to enhance proofing of the frozen dough product as compared to a like frozen dough product not contained in an atmosphere enriched in carbon dioxide;
- c. freezing said packaged dough product in an unproofed state.

15. The method of claim 14, wherein said dough product is contained in an atmosphere enriched in a carbon dioxide concentration of at least about 50 percent by volume.

16. The method of claim 14, wherein said atmosphere is enriched in a carbon dioxide concentration of at least about 75 percent by volume.

17. The method of claim 14, wherein said atmosphere is enriched in a carbon dioxide concentration of at least about 90 percent by volume.

18. A method of making the frozen dough product of claim 1, comprising:

- a. preparing a dough product comprising a leavening agent;
- freezing said dough product in an unproofed state in a conventional atmosphere;

b. prior to proofing, flushing said frozen dough product with an atmosphere enriched in a carbon dioxide concentration in an amount and for a time sufficient to enhance proofing of the dough product as compared to a like dough product not contained in an atmosphere enriched in carbon dioxide.

19. The method of claim 18, wherein said dough product is contained in an atmosphere enriched in a carbon dioxide concentration of at least about 50 percent by volume.

20. The method of claim 18, wherein said atmosphere is enriched in a carbon dioxide concentration of at least about 75 percent by volume.

21. The method of claim 18, wherein said atmosphere is enriched in a carbon dioxide concentration of at least about 90 percent by volume.

22. A method of using the frozen dough product of claim 1, comprising:

- a. providing an unproofed frozen dough product comprising a leavening agent, wherein said dough product is contained in an atmosphere enriched in a carbon dioxide concentration in an amount sufficient to enhance proofing of the frozen dough product as compared to a like frozen dough product not contained in an atmosphere enriched in carbon dioxide, thereby providing an unproofed frozen dough product;
- b. allowing said unproofed frozen dough product to thaw, thereby providing a thawed unproofed frozen dough product;
- c. allowing said thawed unproofed frozen dough product to proof to a volume exceeding about 100 percent of the unproofed frozen dough product volume, thereby providing a proofed dough product;
- d. cooking said proofed dough product.